



# CHAAT HAUS



## VEGAN MENU

### CHAATS

*Sweet, sour, spicy. Rustic and fun street food of Asia  
(all available as main course for 3.50 extra)*

<b>C1. POPPADUM BASKET + CHUTNEY</b>	<b>2.50</b>	<b>C7. CORN CHAAT</b>	<b>5.95</b>
(poppadum with mango chutney, sweet red chutney, lemon pickle + extra portion poppadom 1.50)		(crunchy spicy corn, lentil crisps, assortment of garnish)	
<b>C2. KALE AND SPINACH CHAAT</b>	<b>5.95</b>	<b>C8. CAULIFLOWER 65</b>	<b>5.95</b>
(crispy kale and spinach, lentil crisps, assortment of garnish)		(Cauliflower, batter, spices, peppers)	
<b>C3. PAPDI CHAAT</b>	<b>4.95</b>	<b>C10. MANCHURIAN TOFU</b>	<b>6.50</b>
(savory biscuit, crushed potatoes, chickpea, lentil crisps, assortment of garnish)		(Deep fried, spiced batter, spicy indo-chinese sweet and sour)	
<b>C4. SAMOSA CHAAT</b>	<b>6.50</b>	<b>C17. GOL GUPPA</b>	<b>4.95</b>
(mixed vegetable samosa, crushed potato, chickpea, lentil crisp, assortment of garnish)		(crispy, hollow puffed balls, spicy potatoes, chickpeas, crunchy vermicelli, tamarind water)	

### SIDES

<b>A1. Sweet masala chips</b>	<b>4.50</b>
<b>A2. Bhindi kurkuri</b> (okra batter fried)	<b>4.50</b>
<b>A3. Chana puri</b> (chickpea curry + fried pastry bread)	<b>4.95</b>
<b>A5. Chollay masala bhuna</b> (chickpea curry)	<b>4.50</b>
<b>A6. South indian dhaal</b> (lentil curry) + <b>spinach pakoras</b>	<b>4.95</b>

### MAINS

<b>Vegetable Bhuna</b> - Mixed vegetable, thick saucy curry with tempered spices and deep flavours	<b>9.50</b>
<b>Vegetable Pathia</b> - Mixed vegetable, sweet, hot and sour Parsi dish	<b>9.50</b>
<b>Aubergine, Lentil + Chickpea Curry</b> - Medium spiced, tempered panchpooran, with hint of tamarind	<b>9.50</b>
<b>Sweet Potato, Squash + Spinach Coconut Curry</b> - coconut milk based, medium spices, curry leaves	<b>9.50</b>

#### BRITISH INDIAN CLASSICS

Vegetarian/Vegan		9.00
Karai	Korma	Tikka Masala
Dansak	Jalfrezi	Pathia

### RICE

<b>R1. Plain Rice</b>	<b>2.70</b>
<b>R2. Persian Pilau Rice</b>	<b>3.50</b>
<b>R3. Jeera Rice</b>	<b>3.20</b>
<b>R4. Tea + Ginger Rice</b>	<b>3.50</b>
<b>R5. Coconut Rice</b>	<b>3.50</b>

### CHAI AND DESSERTS

<b>S1. Masala chai</b>	<b>3.50</b>
<b>S4. Mint + lemongrass tea</b>	<b>3.50</b>
<b>S2. Cardamom + saffron chai</b>	<b>3.50</b>
<b>D5. Beetroot + Carrot Halwa</b>	<b>6.50</b>